

Ormarine

Terroir discovery



EXTRAIT DE L'ORMARINE



APPELLATION : IGP Pays d'Oc Rouge



GRAPE VARIETY : Cabernet Sauvignon, Merlot



TERROIR : Limestone Clay soils on Cournonterral and Villeveyrac hillsides



VINIFICATION AND AGEING :

Plot selection, grapes are harvested at full ripeness. Grapes varieties are vinified separately, hot pre-fermentary maceration, 7 day - fermentation. Blending of the 2 grape varieties and 8 month-ageing. Filtration and preparation of the wines prior to bottling on the estate.



TASTING :

COLOR : Deep garnet red with Bigarreau cherry highlights.

NOSE : Intense red berries notes and pepper. After swirling, the wine develops light smoky and liquorice aromas.

MOUTH : Lively attack with fresh red berries notes. The structure reveals a lovely softness. Only on the finish will delicate vanilla notes appear and intermingle with candied notes.



MATCHING WINE & FOOD :

It will be a perfect match with a roasted guinea fowl, red meats, game in a sauce or goat cheese.



OENOLOGIST'S ADVICE :

This wine will fully express its fruity character if you decant it 2 hours before serving.

